

# CORRECTIVE ACTION STATEMENT

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
1	CHILD PLAY ROOM	41	0	No
WRITTEN GUIDANCE ON SYMPTOMS OF COMMON CHILDHOOD INFECTIOUS ILLNESSES SHALL BE MAINTAINED IN THE CHILD-ACTIVITY CENTER. <b>Our medical Staff will implement a written guidance for the Child Activity Center a.s.a.p.. (Medical Staff)</b>				
2	CHILD PLAY ROOM	41	0	No
THE CHILD-ACTIVITY CENTER SHALL HAVE A WRITTEN POLICY ON PROCEDURES TO BE FOLLOWED WHEN A CHILD DEVELOPS SYMPTOMS OF AN INFECTIOUS ILLNESS WHILE AT THE CENTER. <b>Our medical Staff will implement a written policy for the Child Activity Center a.s.a.p.. (Medical Staff)</b>				
3	POTABLE WATER	06	0	No
HALOGEN ANALYZER-CHART RECORDER CHARTS SHALL HAVE A RANGE OF 0.0 TO 5.0 (PPM). <b>We will implement the above mentioned Charts a.s.a.p.. (Staff Captain)</b>				
4	POTABLE WATER	08	1	No
THE VESSEL SHALL PROVIDE A COMPREHENSIVE CROSS-CONNECTION CONTROL PROGRAM THAT PROVIDES SAFE CONNECTIONS TO THE POTABLE WATER SYSTEM THROUGH AIR GAPS OR APPROPRIATE BACKFLOW DEVICES . <b>Review and implement of the related SMO potable water a.s.a.p. (Chief Engineer &amp; Staff Captain)</b>				
5	POTABLE WATER-BUNKERING	08	1	No
A PH TEST WAS NOT BEING CONDUCTED ON A REGULAR BASIS ON THE SHORE SIDE WATER SUPPLY BEFORE BUNKERING. <b>Implementing of the required PH Test will be immediately enforced. (Chief Engineer)</b>				
6	POTABLE WATER-BUNKERING	08	1	No
FREE RESIDUAL HALOGEN MONITORING WAS NOT BEING PERFORMED EVERY HOUR ON A REGULAR BASIS. <b>We will implement the required Free Residual Halogen monitoring immediately. (Chief Engineer)</b>				
7	MAIN GALLEY	29	0	Yes
THE WATER AT THE HANDWASH SINK OUTSIDE OF THE CHEF'S OFFICE DID NOT REACH 110°F. THIS WAS CORRECTED <b>Item corrected during the on going inspection.</b>				
8	MAIN GALLEY	28	0	No
THE COFFEE CARAFES IN THE COFFEE STATION FOR THE MARKET RESTAURANT WERE NOT STORED INVERTED TO ALLOW WATER TO DRAIN FROM THEM. <b>We correct this storing procedure during the on going inspection. We instructed our employees to store the Coffee Carafes in an inverted position.</b>				

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### 9 MAIN GALLEY

13

0

Yes

A PAN OF COOKED CHICKEN WAS FOUND IN REFRIGERATOR #37 IN THE HOT GALLEY WITH A TEMPERATURE OF 9°C. A PAN OF COOKED RICE WAS FOUND IN THE SAME REFRIGERATOR WITH A TEMPERATURE OF 10°C. THE CHEF STATED THAT THE ITEMS HAD BEEN PLACED IN THE REFRIGERATOR 3 HOURS PRIOR TO THE TEMPERATURES BEING TAKEN. THE FOOD WAS DISCARDED IMMEDIATELY.

**The Food was discarded immediately.**

A REVIEW OF THE BLAST CHILLER LOGS SHOWED THAT FOOD PLACED IN THE BLAST CHILLER THE NIGHT PRIOR TO THE INSPECTION WAS LEFT OVERNIGHT WITHOUT THE TEMPERATURES BEING MONITORED. THE FOOD WAS PLACED IN THE BLAST CHILLER AT 8:00 PM AT 180°F AND WAS CHECKED AT 8:00 AM WITH A TEMPERATURE OF 40°F.

**We implemented a new Log to assure that this mistake can be avoided.**

### 10 MAIN GALLEY

22

0

No

THE POTWASH MACHINE WAS POSTED OUT OF ORDER.

**Spare parts are ordered and will be installed as soon as we receive the parts on Board.**

### 11 MAIN GALLEY

30

0

No

THE RESTROOM LOCATED BY THE CHEF'S OFFICE FOR USE BY GALLEY EMPLOYEES DID NOT HAVE A SIGN POSTED STATING "WASH HANDS AFTER USING TOILET".

**The Sign was installed during the ongoing inspection.**

A COVERED WASTE RECEPTACLE WAS NOT PROVIDED IN THIS TOILET ROOM.

**The waste receptacle was installed during the ongoing inspection.**

### 12 MARKET RESTAURANT

30

0

No

A SIGN STATING "WASH HANDS OFTEN" WAS NOT POSTED AT THE HANDWASH SINK LOCATED OUTSIDE OF GALLEY ENTRANCE 8451K AND AT THE HANDWASH SINK IN THE ANTIPASTI STATION.

**The Sign was installed during the ongoing inspection.**

### 13 CREW GALLEY

20

0

No

REFRIGERATOR #53 WAS POSTED OUT OF ORDER.

**Spare parts are ordered and will be installed as soon as we receive the Parts on Board.**

### 14 CREW MESS

20

0

No

TWO MILK DISPENSERS AND THE MICROWAVE WERE POSTED OUT OF ORDER.

**Spare parts are ordered and will be installed as soon as we receive the Parts on Board.**

### 15 FOOD SERVICE GENERAL

16

0

Yes

DISCARD DATES WERE NOT WRITTEN ON THE REFRIGERATED, READY-TO-EAT, POTENTIALLY HAZARDOUS FOODS. THE PREPARATION DATE WAS WRITTEN INSTEAD.

**We will introduce fleet wide a new labelling procedure with the preparation date and the discard date.**

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### 16 CORRECTIVE ACTION STATEMENT

\* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

**USE EMAIL MESSAGE SUBJECT LINE: AIDAAURA - CAS - 11/18/2003.**

Rostock, the 25<sup>th</sup>, November 2003

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